



Breakfast Buffets

Prairie Continental Buffet

Assorted Chilled Fruit Juices
Cubed Seasonal Fruit
served with Poppyseed Yogurt Dressing
Freshly Baked Breakfast Pastries:
Danish Pastries, Muffins and Croissants
Butter and Preserves

Spa Continental Breakfast Buffet

Assorted Chilled Fruit Juices
Cubed Seasonal Fruit
served with Poppyseed Yogurt Dressing
Variety of Bagels with Assorted Cream Cheese
Assorted Cold Cereals with Milk
Saskatoon Berry Yogurt Parfaits
Assortment of Low Fat Muffins
Butter and Preserves

Meewasin Valley Breakfast Buffet

(Hot Breakfast Buffets are designed for a minimum of 25 guests)

Assorted Chilled Fruit Juices
Cubed Seasonal Fruit
served with Poppyseed Yogurt Dressing
Individual Yogurts
Assorted Cold Cereals with Milk
Vegetable Frittata
Baked Maple Ham, Bacon and Farmer's Sausage
Freshly Baked Breakfast Pastries:
Danish Pastries, Muffins and Croissants
Butter and Preserves

Canadian Breakfast Buffet

(Hot Breakfast Buffets are designed for a minimum of 25 guests)

Assorted Chilled Fruit Juices
Cubed Seasonal Fruit
served with Poppyseed Yogurt Dressing
Individual Yogurts
Scrambled Eggs
Homestyle Breakfast Potatoes
Bacon and Farmer's Sausage
Freshly Baked Breakfast Pastries:
Danish Pastries, Muffins and Croissants
Butter and Preserves

Castle Breakfast Buffet

(Hot Breakfast Buffets are designed for a minimum of 25 guests)

Assorted Chilled Fruit Juices
Cubed Seasonal Fruit
served with Poppyseed Yogurt Dressing
Individual Yogurts
Assorted Cold Cereals with Milk
Scrambled Eggs with Cheese and Fresh Herbs
Homestyle Breakfast Potatoes with Caramelized
Sweet Onions
Bacon and Farmer's Sausage
Freshly Baked Breakfast Pastries:
Danish Pastries, Muffins and Croissants
Butter and Preserves

To enhance your Breakfast Buffet:

(minimum 25 guests with a selection of one of the above Breakfast Buffets)

Waffle Station with Assorted Toppings \$4.00
Pancakes or French Toast with Syrup \$4.00
Omelette Station \$7.00

All Breakfasts are served with
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas

All prices are per person unless stated otherwise and are subject to change, service charge and applicable taxes

Revised 01.02.11



Served Breakfasts

Assorted Chilled Fruit Juices
Tray of Cubed Seasonal Fruit
Bacon, Pork Farmer's Sausage
Homestyle Breakfast Potatoes
Basket of Danish Pastries, Muffins and Croissants
Butter and Preserves

Choice of the following:

Buttermilk Pancakes with Maple Syrup
Cinnamon French Toast with Maple Syrup
Scrambled Eggs with Cheese and Fresh Herbs
Garden Vegetable Frittata
Ham and Cheese Omelette
Eggs Benedict (maximum 50 persons)

All Breakfasts are served with
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas



Coffee and Refreshments

Beverages

Freshly Brewed Regular and Decaffeinated Coffee (per 10 cup silex)
Second Cup Coffee (per 10 cup silex)
Imported and Herbal Tea (per cup)
Hot Chocolate with Whipped Cream and Chocolate Shavings (per 10 cup silex)
Assorted Fruit Juices (per 300 ml bottle)
Assorted Fruit Juices (per 60 oz pitcher)
Apple, Orange, Grapefruit, Cranberry, Tomato or Iced Tea
Assorted Soft Drinks (per can)
Iced Tea or Lemonade (per can)
Natural Spring Water (per bottle)
Perrier Sparkling Mineral Water (per bottle)
Non Alcoholic Beer (per bottle)

Dairy

Skim, Chocolate, 2% or Soy Milk (per 60 oz pitcher)
Assorted Individual Yogurts (each)
Assorted Ice Cream Bars (each)
Häagen Dazs Ice Cream Bars (each)

Fresh Fruit

Basket of Whole Fresh Fruit (per piece)
Fresh Fruit Salad (per guest)
Sliced Seasonal Fruit (per guest)
Saskatoon Berry Parfaits with Yogurt and Granola (each)

Breakfast a la Carte

Freshly Baked Muffins (each)
Freshly Baked Mini Danish Pastries (each)
Assorted Fruit Filled Turnovers (each)
Freshly Baked Mini Butter Croissants (each)
Freshly Baked Mini Chocolate Croissants (each)
Freshly Baked Mini Cinnamon Buns (each)
Assorted Baked Bagels with Assorted Flavoured Cream Cheese (each)
Chocolate Covered Banana Bread (per sliced loaf; one loaf serves 15 guests)
Saskatoon Berry Bread (per sliced loaf; one loaf serves 15 guests)
Bread Basket with Toaster, Butter and Preserves (2 slices per guest)
Choice of White, Whole Wheat, Rye, Cinnamon-raisin, or English Muffins
Granola and Cereal Bars (each)

Other Bakery Delights

Assorted Gourmet Cookies (per dozen)
Bessborough Ultimate Cookies (per dozen)
Saskatoon Berry Tarts (per dozen)
Assorted Squares (per dozen)
Brownies, Lemon Bars, Macaroon Madness or Date Squares
Chocolate Truffles (each)



Theme Coffee Breaks

Saskatoon Berry Break

Saskatoon Berry Tarts
Saskatoon Berry Fruit Bread
Saskatoon Berry Preserves and Butter
Saskatoon Berry Tea
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

Healthy Life Break

Fresh Fruit Skewers
with Honey Cinnamon Yogurt Dressing
Assorted Yogurts
Low Fat Muffins
Fresh Fruit Smoothies
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

Chocolate Lovers Break

Chocolate Fudge Brownies
Double Chocolate Cookies
Fruit Brochettes Drizzled with Chocolate
Chocolate Milk and Hot Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

Cinema Break

Freshly Popped Popcorn
Assortment of Potato Chips, Pretzels,
and Chocolate Bars
Chocolate Sour Cherry Ice Cream
Assorted Soft Drinks

Afternoon Break

Cheese Tea Biscuits
served with Butter and Preserves
Chocolate Covered Banana Bread
Saskatoon Berry Bread
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas



Express Lunch Buffets
(designed for a minimum of 10 guests)

Soup and Sandwich Buffet

Soup of the Day
Fresh Vegetable Tray with Herb Dip
Deli Sandwiches on
Assorted Rustic Breads and Wraps
*Black Forest Ham, Roast Beef,
Smoked Turkey, Tomato and Cucumber,
Egg Salad and Tuna Salad*

Deluxe Open Face Sandwich Buffet

Soup of the Day
Fresh Vegetable Tray with Herb Dip
Spinach Salad
Potato Salad
Deluxe Open Face Sandwiches:
*Spicy Roast Beef with Caramelized Sweet Onions,
Honey Smoked Turkey with a Dijonaise Cream,
Sliced Maple Chicken with a Saskatoon Berry
Cream, Smoked Salmon with Onions and Capers*

Warm Submarine Sandwich Buffet

Soup of the Day
Mixed Northern Greens with Assorted Dressings
Fresh Vegetable Tray with Herb Dip

Warm Submarine Sandwiches with your choice of two of the following:

Roast Beef Melt; Grilled Vegetable Melt; Pulled Pork; Pizza

Create Your Own Sandwich Buffet

Soup of the Day
Mixed Northern Greens with Assorted Dressings
Assorted Rustic Breads and Wraps
*Deli Meat Tray, Egg Salad and Chicken Salad
Sliced Cheese Platter
Lettuce, Tomato, Onion and Condiments*

Create Your Own Salad Buffet

Assorted Wraps
Market Garden Salad with Assorted Dressings
Maki Rolls (3 pieces per person)
Humus and Pita Bread
Roasted Red Pepper Dip

All Buffets include a choice of one of the follows Desserts:

*Sliced Seasonal Fruit Platter
Jumbo Cookies
Assorted Dainties
Bread Pudding
Saskatoon Berry Cobbler with Whipped Cream*

Enhance your Buffets with:

*Pasta Salad \$2.00
Chick Pea and Lentil Salad \$2.00*

All Lunches are served with
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas



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Lunch Buffets

(designed for a minimum of 25 guests)

Prairie and Sea

Soup of the Day
Mixed Northern Greens
with Assorted Dressings
Chickpea and Lentil Salad
Locally Grown Potato Salad with a Grainy Mustard
Vinaigrette
Roasted Vegetable Salad
Rosemary and Garlic Marinated Breast of Chicken
served with a Pearl Onion Jus
Baked Haddock
served with a Curry Cream and Grapefruit Cilantro
Salsa
Chef's Selection of Potato
and Seasonal Vegetables

Ukrainian Buffet

Borscht
Mixed Northern Greens with Assorted Dressings
Coleslaw
Beet and Orange Salad
Cheese stuffed Perogies with Sauteed Onions
and Sour Cream
Meat filled Cabbage Rolls
Pan Fried Kovbasa
Mashed Potatoes
Green Beans

Pizza Buffet

Build Your Own Caesar Salad
Garlic Cheese Fingers
served with Marinara Sauce
BBQ Chicken
Pepperoni and Mushroom Pizza
Vegetarian Pizza
Meat Lovers Pizza

Mediterranean Buffet

Minestrone
Spinach Salad
Greek Salad with Roasted Vegetables
Artichoke and Hot Mustard Salad
Tomato and Bocconcini Salad
Pan Roasted Chicken Breast served with a Chorizo
Madeira Cream
Meat or Vegetarian Lasagna
Spanish Rice Pilaf
Zucchini Parmesan

Barbecue Buffet

Soup of the Day
Mixed Northern Greens with Assorted Dressings
Grilled Vegetable Salad
Locally Grown Potato Salad
Braised Barbecue Brisket
Chipotle Honey Garlic Chicken Thighs
Corn on the Cob
Seasoned Potato Wedges

All Buffets include a choice of one of the following Desserts:

*Sliced Seasonal Fruit Platter
Jumbo Cookies
Assorted Dainties
Bread Pudding
Saskatoon Berry Cobbler with Whipped Cream*

All Luncheon Buffets are served with
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Lunch Menus
(Plated Service)

Enjoy a quick lunch with a two course meal
(choice of one Appetizer or one Dessert with one Main Course)

To add an extra course (appetizer or dessert), an additional \$4.00 per person will apply

Appetizers:

Soup of the Day

Cream of Mushroom Soup

Clam Chowder

Minestrone

Mixed Northern Greens

served with Candied Pecans, Dried Cherries, Soft Goat Cheese and a Raspberry Vinaigrette

Spinach Salad

served with Chopped Bacon, Sliced Button Mushrooms and a Curry Vinaigrette

Desserts:

Mixed Berry Tart

Dark Chocolate Mousse served in a Wine Glass

Lemon Tart

Peanut Butter Pate

All Desserts are finished with Whipped Cream, Seasonal Berries and Fruit Coulis



Lunch Menus
(Plated Service)

Main Courses:

Bessborough Chef's Salad

Northern Greens, Cheddar Cheese, Tomato, Cucumber, Egg and a Grilled Chicken Breast

Vegetarian Strudel

Balsamic Marinated Grilled Vegetables wrapped in Puff Pastry
served with a Fire Roasted Red Pepper and Black Bean Ragout

Moroccan Glazed Chicken

5 ounce Spiced Chicken Breast served with Lemons and Mandarin Marmalade

Chicken Piccata

Pan Seared Egg and Parmesan Coated Chicken Breast
served with a Lemon Caper Cream Sauce

Red Wine Pork Loin

Red Wine Marinated Pork Loin served with a Sherry Demi-glace

Rosemary Strip Loin

Rosemary and Garlic Marinated Strip Loin served with a Button Mushroom Ragout

Molasses Trout

Molasses and Rum Coated Steelhead Trout baked and served with a Mango Cilantro Coulis

Baked Salmon

served with a Tomato and Caper Chutney

All Main Courses are served with Seasonal Vegetables and a choice of
Rice Pilaf, Roasted Potatoes or Sour Cream Mashed Potatoes

All Luncheons are served with Freshly Baked Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas



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Dinner Buffets

(designed for a minimum of 50 guests)

Traditional Dinner Buffet

Mixed Northern Greens with Assorted Dressings
Garden Vegetable Pasta Salad
Locally Grown Potato Salad
Broccoli and Cheddar Cheese Salad

Choice of the following main courses:

- *Lemon Pepper Atlantic Salmon Tournedo topped with a Mango and Cilantro Salsa*
- *Marinated and Grilled Chicken Breast served with a Herb Demi-glace*
- *Mustard and Honey Glazed Roasted Pork Loin finished with an Apple Infused Demi-glace*
- *Slow Roasted Baron of Beef Sliced and finished with a Button Mushroom Ragout*

Choice of one of the following:

- *Rice Pilaf*
- *Sour Cream and Garlic Whipped Potatoes*
- *Roasted Baby Red Potatoes*

Seasonal Vegetable Medley

Assorted Cakes, Tortes and Dainties

Bessborough Signature Buffet

Mixed Northern Greens with Assorted Dressings
Build Your Own Caesar Salad
Seven Grain Rice and Baby Shrimp Salad
Tomato and Bocconcini Salad
with fresh chopped Basil
Roasted Fennel and Mandarin Salad
Grilled Vegetables finished with Goat Cheese and Aged Balsamic Reduction
Fresh Vegetable Tray with Herb Dip
International Cheese Board
Selection of Cured Meats
Deluxe Seafood Platter

Choice of two of the following:

- *White Chocolate Beef Tenderloin served with a Lobster Ragout*
- *Broiled Mahi Mahi served with a Grapefruit and Mango Peppered Salsa*
- *Honey Glazed Chicken Breast served with a Date and Apple Chutney*
- *Marinated Bison Striploin served with a Port Jus*

Choice of one of the following:

- *Herb Roasted Fingerling Potatoes*
- *Roasted Shallot Mashed Potatoes*
- *Herb Scalloped Potatoes*

Chef Selection of Seasonal Vegetables

Premium Dessert Table
to include Cakes and Tortes and Assorted Mousse

Enhance your Dinner Buffet with the following carved items:

\$75.00 per carver (one carver required for every 100 persons)

Carved Alberta Prime Rib of Beef \$9.00

Carved Striploin of Beef \$9.00

Carved Marinated Southern Comfort Pork Loin \$8.00

All Dinner Buffets are served with Freshly Baked Rolls,
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas

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Dinner Buffets

(designed for a minimum of 50 guests)

Meewasin Dinner Buffet

~ our locally inspired menu ~

Mixed Northern Greens served with a Saskatoon Berry Vinaigrette
Locally Grown Potato Salad with a Grainy Mustard Dressing
Hutterite Grown Beet Salad
Roasted Carrot and Carmalized Onion Salad
Chickpea and Lentil Salad
Broilled Asparagus Platter
(using local asparagus when in season)

Choice of the following:

- Pan Seared Prairie Chicken Supreme finished with a Field Mushroom Ragout
- Curry and Yogurt Marinated Prairie Chicken Breast with a Cilantro and Tomato Compote
- Oven Baked Saskatchewan Pickerel served with Chopped Tomato and Fresh Basil Salsa
 - Slow roasted Swift Current Angus Inside Round served with a Rosemary Jus
- Seared and Roasted Saskatchewan Rib Eye served with a Sour Cherry Demi-glace

Choice of one of the following:

- Hutterite Yukon Sour Cream Mashed Potatoes
- Roasted Fingerling Rosemary Potatoes
- Saskatchewan Wild Rice Pilaf

Chef Selection of Seasonal Vegetables

Premium Dessert Table with an Array of Cakes and Tortes inspired with Saskatchewan flavours

All Dinner Buffets are served with Freshly Baked Rolls,
Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas

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Dinner Menus
(Plated Service)

All Dinners are served with:

Freshly Baked Rolls and Butter, choice of one Appetizer, choice of one Main Course, and choice of one Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Imported and Herbal Teas

Appetizers:

Roasted Parsnip and Pear Velouté

Cream of Asparagus Soup finished with an Asiago Cheese Crouton

Cream of Cauliflower Soup finished with Aged Cheddar Cheese

Minestrone

Smoked Salmon and Fresh Salmon Terrine served with Mini Pea Shoots and a Caper Cream

Baby Greens served with a Brie filled Phyllo Purse and Ouzo Vinaigrette

Marinated Tomato and Bocconcini Salad finished with a Basil infused Olive Oil

Baby Spinach Salad served with Sliced Mushrooms, Julienne Red Onions, Crisp Bacon and a Saskatoon Berry Vinaigrette

Desserts:

Sour Cherry Cheesecake

Dark Chocolate Pate

Trio Chocolate Tower

Tear Drop Mango Mousse

Chocolate Italiano

All Desserts are finished with Whipped Cream, Seasonal Berries and Fruit Coulis



Dinner Menus
(Plated Service)

Main Courses:

Chicken Provolone

Pan Seared Herb Chicken Breast topped with Roma Tomatoes and Provolone Cheese served with a Garlic Roasted Mashed Potatoes and Seasonal Vegetables

Apricot Stuffed Chicken

Pan Seared Apricot Stuffed Chicken Breast with a Mandarin and Lemon Compote served with Saskatchewan Wild Rice Pilaf and Seasonal Vegetables

Apple Glazed Pork Loin

Roasted Apple Marinated Pork Loin finished with a Peppered Pineapple and Mandarin Compote served with Parsnip Mashed Potatoes and Seasonal Vegetables

Beef Tenderloin

Roasted Beef Tenderloin finished with Wild Mushroom Jus served with Roasted Fingerling Potatoes and Seasonal Vegetables

Peppercorn Rib Eye

Slow Roasted Peppercorn Rib Eye finished with a Caramelized Onion Confit served with Roasted Shallot Mashed Potatoes and Seasonal Vegetables

Panko Crusted Trout

Baked Saskatchewan Steelhead Trout served with a White Bean Ragout and an Oven Broiled Tomato

Venison Chop

Pan Seared Venison Chop accompanied with a Sour Cherry Demi-glace served with Celeriac Mashed Potatoes and Seasonal Vegetables



Dinner Menus
(Plated Service)

Bessborough Signature Dinner
(our locally inspired Dinner)

Local Artisan Bread Rolls and Butter

Trout Gravlax

Northern Saskatchewan Steelhead Trout cured in salt and sugar
finished with Mini Shoots and a Citrus Vinaigrette

Carrot and Ginger Bisque en Croute

Oven Roasted Carrots Blended with Ginger and finished with Puff Pastry

Pea Shoot Salad

Locally Grown Baby Pea Tendrils served with a Red Lentil Salad

Bison Tenderloin

Coffee Rubbed Bison Tenderloin finished with a Saskatchewan Sour Cherry Jus
served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables

Saskatoon Berry Cheesecake

Our Signature Cheesecake Blended with Saskatoon Berries
finished with a Raspberry Coulis and Field Berries

Local Chocolates

Some menu items may be subject to substitution due to seasonal availability

All Dinners are served with Freshly Brewed Regular and Decaffeinated Coffee, Imported and
Herbal Teas

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Reception Menu

Decorated Platters

Fresh Vegetable Tray with Roasted Red Pepper & Ranch Dip *(per guest, minimum 20 guests)*

Sliced Seasonal Fresh Fruit Tray *(per guest, minimum 20 guests)*

Domestic and Imported Cheese Tray *(per guest, minimum 20 guests)*

Herb Bruschetta and Crostini *(per person)*

Side of Sliced Cured Pacific Salmon *(per guest; minimum order 30 guests)*

Includes Cream Cheese, Capers, Red Onions and French Bread

Finger and Pinwheel Sandwiches *(4 pieces per guest)*

Tuna Salad, Cream Cheese with Cucumber and Tomato, Egg Salad, and Chicken Salad

Shrimp Display *(per piece, minimum order 25 pieces)*

Served with Lemon and Cocktail Sauce

Peel and Eat Shrimp Display with Condiments *(7 pieces per guest)*

Pacific Seafood Platter *(per guest)*

Includes Cured Salmon, Shrimp, Scallops, Mussels and Mackerel (6 pieces per guest)

Baked Brie en Croute *(per wheel; serves 50 guests)*

Served with Saskatoon Berry Compote and Crostini

Sushi Platter *(per guest)*

Includes Assorted Sushi and Sashimi, Wasabi and Pickled Ginger (4 pieces per guest)

Assorted Fish Terrine Tray *(per tray; serves 30 guests and includes Salmon, Scallop and Trout)*

Cold Canapes

(minimum order 2 dozen)

Roast Chicken and Bruschetta Canapes *(per dozen)*

Saffron Bay Scallops on Toast Points *(per dozen)*

Cilantro Scallop Ceviche served on a spoon (minimum 8 dozen) *(per dozen)*

Tomato and Bocconcini served on a spoon and finished with Pesto

Smoked Salmon and Avocado *(per dozen)*

Marinated Saskatchewan Duck with Saskatoon Berry Chutney *(per dozen)*

Filet of Beef with Horseradish Cream *(per dozen)*

California Rolls with Wasabi and Ginger *(per dozen)*

Foie Gras Crème Brulee served on a spoon *(per dozen)*

Sliced Strawberry finished with a Balsamic Glaze *(per dozen)*

Shrimp Mousse served on a Toast Point *(per dozen)*

Chef's Selection of Cold Canapes (selection of three different types) *(per dozen)*

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Reception Menu

Hot Hors d'oeuvres

(minimum order 2 dozen)

Moroccan Marinated Chicken Saté *(per dozen)*

Maple Glazed Bacon Wrapped Scallops *(per dozen)*

Australian Lamb Chops with Saskatoon Berry Glaze *(per dozen)*

Hosin Marinated Beef Teriyaki Brochettes *(per dozen)*

Herb and Garlic Prawns with Thai Dipping Sauce *(per dozen)*

Asian Style Spring Rolls with Dipping Sauce *(per dozen)*

Spanikopita *(per dozen)*

Lobster Risotto Bites *(per dozen)*

Mini Crab Cakes *(per dozen)*

Vegetarian Samosas *(per dozen)*

Spicy Chicken Wings *(per dozen)*

Spicy Beef Empanadas *(per dozen)*

Chef's Selection of Hors d'oeuvres (selection of three different types) *(per dozen)*

Carving Stations with Chef Attendant

(per guest, minimum order 30 guests)

Saskatchewan Trout Wellington with a Lemon Dill Veloute

Grainy Dijon Rubbed Alberta Strip Loin with a Blueberry Jus

Buffalo Rib Eye with Saskatoon Berry Demi-glace

Mustard Crusted Porkloin with Bourbon Demi-glace

Tenderloin of Beef Wellington served with Madeira Mushroom Sauce

Mole Rubbed Bison Tenderloin served with a Lobster White Chocolate Ragout



Reception Menu

Action Stations with Chef Attendant

(per guest, minimum order 30 guests)

Sauteed Scampi (5 pieces per guest)

Gulf Shrimp with Garlic, White Wine, Italian Parsley, Lemon and Tomato finished with Fresh Butter

Asian Hot Pot Station

Rice Noodles, Crispy Beef and Chicken, Green Onions and Mixed Vegetables served with a Soy Chicken Broth

Risotto Station

Slow cooked Arborio Rice finished with Asiago Cheese and Extra Virgin Olive Oil with Wild Mushrooms, Crab, Lobster, Sundried Tomatoes and Asparagus

Self Serve Potato Bar (per guest, minimum order 30 guests)

Mashed Potatoes served in a wine glass with your choice of Asiago Cheese, Asparagus, Bacon Bits, Smoked Salmon, Lobster, Scallions and Sour Cream

Specialty Dessert Stations

(per guest, minimum order 30 guests)

Saskatchewan Sour Cherry Flambe

Served with Vanilla Ice Cream and Whipped Cream

Ice Cream Parlor

Vanilla and Chocolate Ice Cream, Butterscotch and Chocolate Sauce, Assorted Toppings: Crushed Oreo Cookies, Sliced Strawberries, Chopped Nuts, Whipped Cream and Maraschino Cherries

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee and Teas served with Flavoured Syrups, Whipped Cream, Chocolate Shavings and Cinnamon



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Bar Service

Liquor

Premium brands	1 oz
Deluxe brands	1 oz

Beer

Domestic beer	12 oz
Imported beer	12 oz
Non-alcoholic beer	12 oz

Wine

By the glass	6 oz
Coolers	12 oz

Cocktails

Caesars	1 oz
Paralyzers	1 oz
Martinis	2 oz

Liqueurs

Amaretto, Bailey's Irish Cream	1 oz
Kahlua	1 oz
Drambuie/Grand Marnier	1 oz
Courvoisier	1 oz

Soft Drinks
Juices

Punch Reception

Non-alcoholic Fruit Juice punch	1 gallon
Vodka and Rum based punch	1 gallon
Champagne punch	1 gallon

The above menu prices include applicable taxes

Bartender Charges

A bartender charge of \$35.00 per hour, per bartender (minimum of 4 hours each) will be applied should each bar yield less than \$400.00 in sales.

All prices are per drink unless stated otherwise and are subject to change
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